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Possible Causes of Bacterial Cross Contamination In Your Frozen Dessert Machine

- 1) Not following the manufacturer's instructions/manual when cleaning and sanitizing the frozen dessert machine. If you do not have a manual, order one immediately.
- 2) Resting the bag of frozen dessert mix on the stainless steel shoot while filling the reservoir. The bag can contaminate the steel shoot and the mix will carry the bacteria into the reservoir.
- 3) Allowing the frozen dessert mix to flow out of the bag over the hands of the foodhandler.
- 4) Not cleaning and sanitizing the machine and syrup lines daily. Follow manufacturer's manual, *not* the sales rep.
- 5) Not using the proper brushes for cleaning the machine.
- 6) Not cleaning and sanitizing the brushes and storing them in a clean/sanitized container of their own.
- 7) Not using a milkstone remover as part of your cleaning and sanitizing procedure for the frozen dessert machine and rerun container.
- 8) After cleaning and sanitizing machine parts, the machine should be assembled immediately or parts should be air dried and stored at room temperature in their own clean/sanitized container. Do not store in refrigerator.
- 9) Not steam cleaning the frozen dessert machine according to the manufacturer's maintenance manual.
- 10) Not replacing damaged or missing O-rings (e.g. Tune Up Kit). The product may leak from the frozen dessert machine and down the outside of the nozzle causing cross contamination.
- 11) Using rerun. When introducing rerun into the frozen dessert machine, you are seeding the mix with potential bacteria from the previous day or the accumulation of bacteria from many days.

Milk-Stone

The removal of milk-stone from yogurt, soft serve ice cream and shake machines has been a long-standing and often troublesome problem to the fast food industry. Milk-stone is a complex mixture of organic and inorganic materials which varies widely in composition depending on the conditions under which it is deposited. Composition varies even with different sources of milk or milk products.



Milk-stone deposits vary according to conditions; some may be so light that they are invisible. Nevertheless, these invisible films harbor and support bacterial growth which only after a few hours give off an offensive odor and affect product tests. Removal of these deposits therefore is imperative and if allowed to progress, will lead to undesirable and even dangerous high bacteria counts.



The most important dimension in the ice cream machine sanitation program is sequestration (separating or dissolving) the complex buildups of organic and inorganic milk-stone found on equipment and utensils.



It was known many years ago by manufacturers of chemical cleaners, sanitarians, and milk producers that alkaline cleaners alone do not give adequate milk-stone removal. Therefore, acids must be used in addition to the regular alkaline cleaner. The alkaline cleaner is only assisting in washing away the small amounts of fats and waxes. In fact, most all alkaline cleaners carry a notation on their directions stating that alternate cleaning with acid is necessary for complete sanitation.